TUCSON DINNER MENU

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STARTERS

CHEESESTEAK EGGROLLS 17

Filet Mignon, Sweet & Spicy Chili Sauce, Honey Mustard

SWEET & SPICY CAULIFLOWER 18

Crispy-Fried Cauliflower, Sweet & Spicy Chili Sauce

BEEF WELLINGTON BITES 18

Tender Puff Pastry filled with Filet Mignon, Creamy Mushroom Duxelles, Bourbon Peppercorn Sauce, Chives

18

NUESKE'S® PORK BELLY *gf*

Smoked Aged Pork Belly Medallions, Sweet Barbeque Glaze, Tomato Relish

JUMBO LUMP CRAB CAKE **22**

Abundant Jumbo Lump Crab Cake, Napa Slaw, Roasted Garlic Tartar Sauce

CRISPY SHANGHAI CALAMARI **19**

Point Judith, RI, Sweet Chili Glaze, Cherry Peppers, Scallions, Sesame Seeds

SPICY SHRIMP EGGROLLS **18**

Shrimp, Sriracha Aioli, Sweet & Spicy Chili Sauce, Napa Slaw

DYNAMITE ROLL **23**

Crunchy Tempura Shrimp, Cucumber, Mango, Avocado, Spicy Aioli, Signature Dipping Sauce

ANGRY SHRIMP **24**

Jumbo Shrimp, Sweet & Spicy Sauce, Plum Wine, Fried Rice

JUMBO SHRIMP COCKTAIL *gf* **22**

Five Jumbo Shrimp, Cocktail Sauce, Louie Sauce, Lemon

TEMPURA LOBSTER TAILS **42**

Two 5-6 oz Crispy Tempura, North Atlantic Cold Water Lobster Tails

SEARED AHI TUNA* **20**

Cajun Spice Seared, Pickled Ginger, Cucumber

CAVIAR DEVILED EGGS *gf* **35**

Six Deviled Eggs, Topped with Caviar

OYSTERS ON THE HALF SHELL* **21**

Half Dozen, Cocktail Sauce, Horseradish, Saltines

OYSTERS ROCKEFELLER *gf* **25**

Half Dozen, Topped with Nueske's® Thick-Cut Bacon, Creamed Spinach

CHARBROILED OYSTERS **25**

Half Dozen, Cajun Butter, Parmesan, Lemon

SEAFOOD TOWER*

Jumbo Shrimp, Cold Water Lobster Tail, Wild Caught King Crab Legs, Oysters, Tuna Poke, Mignonette & Cocktail Sauce MP

SOUPS & GREENS

SHRIMP & LOBSTER BISQUE

Velvety Blend of Shrimp, Lobster, Sherry & Cream, Topped with Lobster & Shrimp

BOWL 14

CUP 12

FRENCH ONION SOUP

Caramelized Onions, Rich Beef Stock, Croutons, Gruyère, Swiss & Parmesan

SPINACH SALAD *gf* 14

Baby Spinach, Red Onion, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Hard-Boiled Egg, Mushrooms, Bacon Vinaigrette

MARKET FRESH GREENS *gf* 12

Heirloom Cherry Tomatoes, Gruyère, Shallot-Dijon Vinaigrette

ICEBERG LETTUCE WEDGE *gf* 13

Vine-Ripened Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

ADD APPLEWOOD SMOKED BACON 6

CAESAR SALAD 13

Heart of Romaine, Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

ADD SALMON* 22

ADD CHICKEN 9

STEAKHOUSE SALAD* *gf* 29

Choice of Prime Strip Steak or Garlic Shrimp, Mixed Greens, Heirloom Cherry Tomatoes, Avocado, Applewood Smoked Bacon, Deviled Egg, Parmesan, Blue Cheese, Sweet Basil Vinaigrette

TABLESIDE BLT SALAD *gf* 15

Prepared Tableside, Arugula, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Blue Cheese & Sweet Basil Vinaigrette

BONE-IN & SPECIALTY STEAKS

BONE-IN RIBEYE COWBOY CUT* *gf* **69**

22 oz

BONE-IN FILET MIGNON* *gf* **75**

14 oz

WAGYU BONE-IN STRIP* *gf* **79**

Snake River Farms, ID, 18 oz

A5 WAGYU STRIP*

Japanese Wagyu, the Rarest of all Beef, Served with Yakiniku Sauce

PORTERHOUSE* *gf* **79**

24 oz

DRY-AGED TOMAHAWK RIBEYE* *gf* **98**

35-Day Dry-Aged, 28 oz

CAJUN RIBEYE* *gf* **68**

20 oz

ROASTED RACK OF LAMB* *gf* **58**

Thomas Farms, Australia, Grain Mustard-Rosemary Glaze

HOUSE-CUT STEAKS

FILET MIGNON* *gf*

8 OZ 54

12 OZ 63

RIBEYE* *gf* **63**

16 oz

PRIME NEW YORK STRIP* *gf* **57**

12 oz

ENHANCE YOUR STEAK

ROYAL OSETRA CAVIAR *gf* **90**

30g

OSCAR STYLE *gf* **18**

Jumbo Lump Crab, Asparagus, Béarnaise

CRAB-STUFFED SHRIMP **19**

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc

BROILED LOBSTER TAIL *gf* **48**

8 oz

GARLIC BUTTER SHRIMP *gf* **15**

BACON & BLUE CHEESE TOPPING *gf* **13**

Nueske's Thick-Cut Pork Belly, Melted Blue Cheese

SIGNATURE BUTTERS *gf* **5**

Cajun, Gorgonzola, Cabernet Goat Cheese or Porcini Mushroom Shallot

COMPLIMENTARY SAUCE OF CHOICE

Béarnaise, Bourbon Peppercorn, Bordelaise or Sullivan's Signature Steak Sauce

FRESH SEAFOOD & CHICKEN

SIGNATURE JUMBO LUMP CRAB CAKES **43**

Two Abundant Jumbo Lump Crab Cakes, Napa Slaw, Roasted Garlic Tartar Sauce

WILD CAUGHT KING CRAB LEGS *gf*

Norwegian, 1lb Pre-Split, Served with Drawn Butter MP

FAROE ISLANDS SALMON* *gf* **39**

Select preparation: Simply Broiled, Blackened or Cilantro-Lime

LOBSTER THERMIDOR **69**

Two North Atlantic Cold Water Lobster Tails, Butter, Cream, Mushrooms, Tarragon, Topped with Breadcrumbs & Parmesan

PAN-SEARED CHILEAN SEA BASS "HONG KONG STYLE"* *gf* — **50**

Chilean Sea Bass, Baby Bok Choy, Sherry-Soy Glaze

AHI TUNA STEAK* — **44**

Soy Reduction, Miso Mustard, Pickled Ginger Cucumber

GEORGE'S BANK SEARED SEA SCALLOPS* *gf* — **47**

Zesty Lemon Cream, Basil Oil, Asparagus Risotto

CRAB-STUFFED SHRIMP — **39**

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc

COLD WATER TWIN LOBSTER TAILS *gf* — **94**

Two 8 oz North Atlantic Tails, Simply Broiled, Served with Drawn Butter

HERB BRICK CHICKEN *gf* — **38**

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions

SIDE DISHES

CRAB FRIED RICE 21

Lump Crab, Scallions, Carrots, Oyster Sauce

ASPARAGUS RISOTTO 15

Fresh Asparagus, Lemon Cream, Grana Padano

BRUSSELS SPROUTS *gf* 14

Applewood Smoked Bacon, Caramelized Onions

FRESH ASPARAGUS *gf* 14

Roasted Garlic Oil, Grana Padano

CREAM-STYLE SPINACH *gf* 14

LOBSTER THREE CHEESE MAC 22

Without Lobster 14

SALT-CRUSTED BAKED POTATO *gf* 13

Loaded with Butter, Sour Cream, Applewood Smoked Bacon, Chives, White Cheddar Cheese

LOBSTER GARLIC MASHED POTATOES 22

Without Lobster 14

LOBSTER WHITE CHEDDAR & BACON AU GRATIN POTATOES 22

Without Lobster 14

SWEET POTATO CASSEROLE † 14

WILD STEAKHOUSE MUSHROOMS *gf* 14

14

SAUTÉED BABY SPINACH *gf*

Slightly Wilted, Roasted Garlic Oil, Red Pepper Flakes

THE SURE THING

$49 Prix Fixe Menu

SOUP & GREENS

Choose One

SHRIMP & LOBSTER BISQUE

ICEBERG LETTUCE WEDGE

MARKET FRESH GREENS

CAESAR SALAD

ENTRÉES

Choose One

FILET MIGNON 6 OZ ~ GARLIC MASHED POTATOES, BORDELAISE

SIMPLY BROILED SALMON ~ SEASONED PERFECTLY, SAUTÉED SPINACH

PRIME NEW YORK STRIP 8 OZ ~ GARLIC MASHED POTATOES, BOURBON PEPPERCORN SAUCE

HERB BRICK CHICKEN ~ GARLIC MASHED POTATOES, SLICED CHERRY PEPPERS, BALSAMIC CIPPOLINI ONIONS

INDULGE

Upgrade Your Entrée - +$16

FILET MIGNON 8 OZ

PRIME NEW YORK STRIP 12 OZ

RIBEYE 16 OZ

DESSERTS

Choose One

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

ALLERGEN GUIDE

* Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.